

— CRATER LAKE LODGE —

LUNCH SELECTIONS

SERVED 11:30 AM - 2:30 PM

SPOON & SALAD ADD TO ANY SALAD: CHICKEN +\$5.00 • SHRIMP +\$6.00 • SALMON* +\$7.00

THE GARFIELD HOUSE SALAD (V) (GF) \$12.00
Spring Greens, Cucumber, Carrot, Heirloom Cherry Tomatoes,
Croutons, Choice of Dressing

PEYTON SUMMER SALAD (V) (GF) \$12.00
Arcadian Mix, Strawberries, Smoked Gouda, Spiced Candied
Walnuts, Honey Poppyseed Vinaigrette

CRATER LAKE COBB (GF) \$19.00
Romaine, Grilled Chicken, Bacon, Tomatoes, Avocado,
Cucumber, Hard-Boiled Egg, Bleu Cheese Dressing

CRATER GREENS (V) (GF) \$13.00
Arcadian Mix, Green Apples, Rogue Creamery Smoky Blue, Toasted
Filberts, House Marionberry Balsamic Vinaigrette

SOUP OF THE DAY Cup \$6.00 | Bowl \$11.00

FRENCH ONION SOUP Cup \$6.00 | Bowl \$11.00

DRESSINGS

House Marionberry Balsamic, Honey Poppyseed, Ranch, Honey Mustard,
Balsamic & Olive Oil, Caesar

(V) Vegetarian Items (GF) Gluten-Free Items

ENTRÉES | ALL SERVED WITH FRIES | SUB SIDE SALAD OR FRESH FRUIT +\$2

OLD MAN OF THE LAKE BURGER*\$18.00

1/3 lb. All-Beef Patty, Tillamook Sharp Cheddar, Bacon Jam, Leaf Lettuce, Tomato, Onion, Toasted Brioche Bun

LLAO BURGER*\$18.00

1/3 lb. All-Beef Patty, Tillamook Sharp Cheddar, Marionberry BBQ Sauce, Caramelized Onions, Toasted Brioche Bun

BEYOND THE CRATER BURGER ①\$18.00

Beyond Burger, Avocado, Leaf Lettuce, Tomato, Onion, Tillamook White Cheddar, Sriracha Aioli, Toasted Brioche Bun

TURKEY CROISSANT\$15.00

Oven Roasted Turkey, Tillamook White Cheddar, Leaf Lettuce, Tomato, Marionberry Cream Cheese

PHANTOM SHIP FISH & CHIPS\$24.00

Beer Battered Cod, French Fries, Cole Slaw

BEVERAGES

SODA\$3.75

ICED TEA\$3.75

HOT TEA\$3.50

CYCLE TOWN COFFEE\$4.00

CYCLE TOWN VANILLA COLD BREW\$6.00

JUICE\$4.00

Orange, Apple, Cranberry

LEMONADE\$4.00

MILK\$4.00

Skim, Whole, Chocolate, Oat, Almond

— CRATER LAKE LODGE —

DINNER SELECTIONS

SERVED 5:00 PM - 10:00 PM

SHAREABLES

MUSSELS MEUNIERE.....	\$16.00
White Wine, Butter, Shallot, & Herb Broth, Toasted Baguette	
GRILLED SALMON SATAY ^{GF}	\$15.00
Citrus Chili Glaze, Spring Salad with Honey Poppyseed Vinaigrette	
SHRIMP COCKTAIL ^{GF}	\$15.00
Jumbo Poached Shrimp, House Made Cocktail Sauce	
MUSHROOM BRUSCHETTA ^V	\$13.00
Woodland Mushrooms, Roma, Shallot, Shaved Parmesan, Balsamic Glaze	
SPINACH & ARTICHOKE DIP ^V	\$12.00
Grilled Crostini	
ANTIPASTI PLATE.....	\$25.00
Artisanal Meats and Cheeses, Seasonal Fruit, Crackers, Honey	

SPOON & SALAD

ADD TO ANY SALAD: CHICKEN +\$5.00 • SHRIMP +\$6.00 • SALMON* +\$7.00

THE GARFIELD HOUSE SALAD ^V ^{GF}	\$12.00
Spring Greens, Cucumber, Carrot, Heirloom Cherry Tomatoes, Croutons, Choice of Dressing	
PEYTON SUMMER SALAD ^V ^{GF}	\$12.00
Arcadian Mix, Strawberries, Smoked Gouda, Spiced Candied Walnuts, Honey Poppyseed Vinaigrette	
CRATER LAKE COBB ^{GF}	\$19.00
Romaine, Grilled Chicken, Bacon, Tomatoes, Avocado, Cucumber, Hard-Boiled Egg, Bleu Cheese Dressing	
CRATER GREENS ^V ^{GF}	\$13.00
Arcadian Mix, Green Apples, Rogue Creamery Smoky Blue, Toasted Filberts, House Marionberry Balsamic Vinaigrette	
SOUP OF THE DAY.....	Cup \$6.00 Bowl \$11.00
FRENCH ONION SOUP.....	Cup \$6.00 Bowl \$11.00

DRESSINGS

House Marionberry Balsamic, Honey Poppyseed, Ranch, Honey Mustard,
Balsamic & Olive Oil, Caesar

ENTRÉES

PORTABELLA NAPOLEON (V) (GF)	\$28.00
Crispy Polenta Cake, Tomato & Artichoke, Balsamic Reduction, Bell Pepper Ragout	
BISON MEATLOAF *	\$32.00
Klamath County Yukon Mash, Summer Squash & Peppers, Woodland Forestiere Sauce	
10 oz. BONE-IN PORK CHOP * (GF)	\$34.00
Spiced Apple Chutney, Klamath County Yukon Mash, Green Beans	
GRILLED SALMON * (GF)	\$38.00
Wild-Caught Alaskan Sockeye Salmon, Mount Mazama Rice Pilaf, Grilled Asparagus, Citrus Butter	
CRISPY MAPLE LEAF DUCK (GF)	\$50.00
Citrus Chili Glazed Duck, Mount Mazama Rice Pilaf, Grilled Asparagus	
12 oz. HAND CUT RIBEYE * (GF)	\$52.00
Klamath County Yukon Mash, Summer Squash & Peppers, Compound Butter	
SPICED ELK RACK * (GF)	\$52.00
Mount Mazama Rice Pilaf, Green Beans, Spiced Candied Walnuts,	



Vegetarian Items



Gluten-Free Items